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UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.



TO: PACKERS, BROKERS, DISTRIBUTORS, AND CONSUMERS OF CANNED VEGETABLES

The first issue of the United States Standards for Grades of Chili Sauce is attached. These standards are being issued by the Department after careful consideration of all data and views submitted by individual members of the industry, trade associations, and from other sources. These standards were published in the Federal Register on September 19, 1953 (18 F.R. 5621) and will become effective on October 20, 1953.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sale in wholesale transactions and as a basis for determining loan values on hypothecated stocks. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which service is available for inspection of other processed products as well.

It is the earnest desire of the Department to build standards of quality that will (1) faithfully represent the steps or differences in market value and (2) bring about a uniform quality description in simple, easily understood terms upon which satisfactory trading can be effected.

We shall appreciate your continued cooperation; and we hope that you will be good enough to write to us in detail concerning any improvements which you may wish to suggest in order that such suggestions can be considered in connection with any future revisions of these standards.

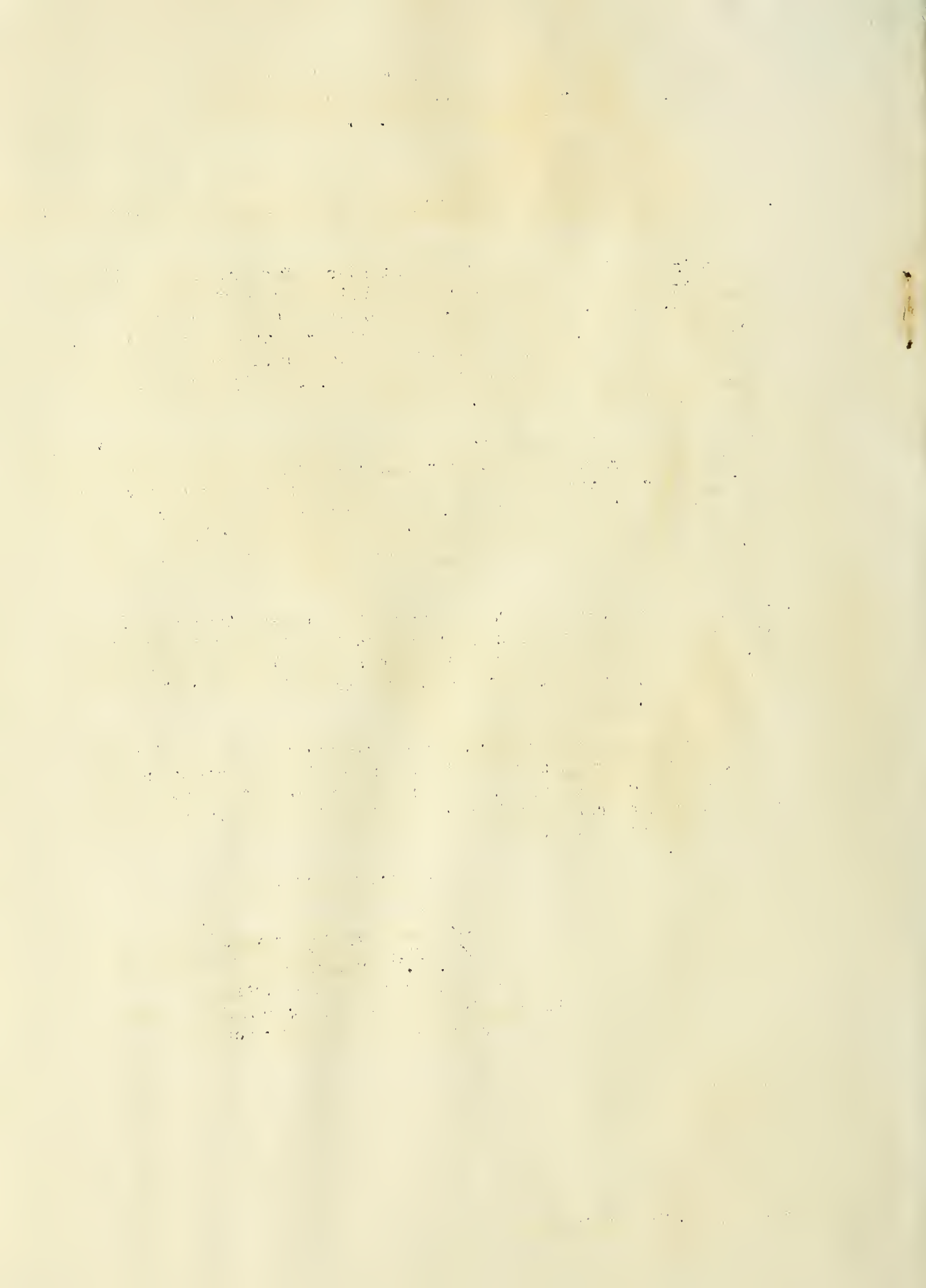
Very truly yours,

A handwritten signature in dark ink, appearing to read "F. L. Southerland".

F. L. Southerland
Chief, Processed Products
Standardization and Inspection Division
Fruit and Vegetable Branch

Attachment

Agriculture - Washington



UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.

First Issue

UNITED STATES STANDARDS FOR GRADES OF CHILI SAUCE 1/
(CFR 7, Section 52.248)
Effective October 12, 1953

Chili sauce is the product prepared from mature, clean, sound, tomatoes of the red or reddish varieties which are peeled and chopped or crushed, or all (or a portion) of the tomatoes may be chopped, crushed, or macerated and the peelings screened out in a manner so that at least a substantial portion of the seed remains in the product, to which are added salt, spices, vinegar, nutritive sweetening ingredients, and to which may be added vegetable flavoring ingredients such as chopped onion, chopped green or red pepper, chopped green tomatoes, chopped celery, and sweet pickle relish in such quantities as will not materially alter the appearance of the product with respect to the predominance of the tomato ingredient, and any other ingredients permissible under the provisions of the Federal Food, Drug, and Cosmetic Act. The chili sauce is processed in accordance with good commercial practice; is packed in hermetically sealed containers; and is sufficiently processed by heat, before or after sealing, to assure preservation of the product. The refractive index of the filtrate of the chili sauce at 20 degrees C. is not less than 1.3784.

GRADES OF CHILI SAUCE

"U. S. Grade A" or "U. S. Fancy" is the quality of chili sauce that possesses a good color; that possesses a good consistency; that possesses a good character; that is practically free from defects; that possesses a good flavor; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this section: Provided, That the chili sauce may score not less than 14 points on the factor of character if the total score is not less than 85 points.

"U. S. Grade C" or "U. S. Standard" is the quality of chili sauce that possesses a fairly good color; that possesses a fairly good consistency; that possesses a fairly good character; that is fairly free from defects; that possesses a fairly good flavor; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this section.

"Substandard" is the quality of chili sauce that fails to meet the requirements of "U. S. Grade C" or "U. S. Standard."

1/ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

RECOMMENDED FILL OF CONTAINER FOR CHILI SAUCE

The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of chili sauce be filled as full as practicable without impairment of quality and that the product occupy not less than 90 percent of the capacity of the container.

ASCERTAINING THE GRADE

The grade of the chili sauce is ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, consistency, character, absence of defects, and flavor. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given for each such factor is:

| | <u>Factors</u> | <u>Points</u> |
|-----|------------------------------|---------------|
| I | Color - - - - - | 20 |
| II | Consistency - - - - - | 20 |
| III | Character - - - - - | 20 |
| IV | Absence of defects - - - - - | 20 |
| V | Flavor - - - - - | <u>20</u> |
| | Total score | 100 |

ASCERTAINING THE RATING FOR THE FACTORS WHICH ARE SCORED

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, and 20 points).

I COLOR

- (A) Chili sauce that possesses a good color may be given a score of 17 to 20 points. "Good color" means that the color of the chili sauce is bright; the color of the tomato ingredient is predominant and characteristic of properly prepared, well ripened, properly processed tomatoes; and that the added seasoning ingredients do not materially detract from the appearance of the product.
- (C) If the chili sauce possesses a fairly good color, a score of 14 to 16 points may be given. Chili sauce that scores in this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the color of the chili sauce may be slightly dull but not off color; the color of the tomato ingredient is characteristic of properly prepared, fairly well ripened, properly processed tomatoes; and that the added seasoning ingredients do not seriously detract from the appearance of the product.
- (SStd) Chili sauce that fails to meet the requirements of the foregoing paragraph (C) may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

II CONSISTENCY

- (A) Chili sauce that possesses a good consistency may be given a score of 17 to 20 points. "Good consistency" means that the chili sauce is heavy bodied and when emptied from the container to a flat surface forms a moderately mounded mass and shows not more than a slight separation of free liquid at the edges of the mass.
- (C) If the chili sauce possesses only a fairly good consistency a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good consistency" means that the chili sauce, when emptied from the container to a flat surface, may tend to level itself, or may show a moderate separation of free liquid at the edges of the mass, but is not excessively stiff or excessively liquid.
- (SStd) . Chili sauce that fails to meet the requirements of the foregoing paragraph (C) may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

III CHARACTER

The factor of character refers to the degree of disintegration of the tomatoes, and the tenderness and texture of the onion, celery, pickle relish, or other similar ingredients.

- (A) Chili sauce that possesses a good character may be given a score of 17 to 20 points. "Good character" means that the product does not have a finely comminuted appearance and that the onion, celery, pickle relish, and other similar ingredients are tender, reasonably firm, or crisp in texture.
- (C) If the chili sauce possesses a fairly good character a score of 14 to 16 points may be given. "Fairly good character" means that the product may be finely comminuted and that the other vegetable ingredients may be only fairly tender.
- (SStd) Chili sauce that fails to meet the requirements of the foregoing paragraph (C) may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

IV ABSENCE OF DEFECTS

The factor of absence of defects refers to the degree of freedom from dark specks or scale-like particles, discolored seeds or pieces of abnormally discolored ingredients, tomato peel, and other defects.

- (A) Chili sauce that is practically free from defects may be given a score of 17 to 20 points. "Practically free from defects" means that any defects present do not more than slightly affect the appearance or eating quality of the product.
- (C) If the chili sauce is fairly free from defects, a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that any defects present may be noticeable but are not so large, so numerous, or so prominent as to seriously affect the appearance or eating quality of the product.
- (SStd) Chili sauce that fails to meet the requirements of the foregoing paragraph (C) may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

V FLAVOR

- (A) Chili sauce that possesses a good flavor may be given a score of 17 to 20 points. "Good flavor" means a good distinct flavor characteristic of chili sauce properly prepared from good quality ingredients. Such flavor is free from scorching or any objectionable flavor of any kind.
- (C) If the chili sauce possesses a fairly good flavor, a score of 14 to 16 points may be given. Chili sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good flavor" means that the product may be lacking in good characteristic flavor, but is free from objectionable or off-flavors of any kind.
- (SStd) Chili sauce that fails to meet the requirements of the foregoing paragraph (C) may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

TOLERANCES FOR CERTIFICATION OF OFFICIALLY DRAWN SAMPLES

When certifying samples that have been officially drawn and which represent a specific lot of chili sauce the grade for such lot will be determined by averaging the total scores of the containers comprising the sample, if, with respect to those factors which are scored:

- (1) Not more than 1/6 of the containers fails to meet the grade indicated by the average of such total scores;
- (2) None of the containers falls more than 4 points below the minimum score for the grade indicated by the average of such total scores;
- (3) None of the containers falls more than one grade below the grade indicated by the average of such total scores;
- (4) The average score of all containers for any factor subject to a limiting rule is within the score range of that factor for the grade indicated by the average of the total scores of the containers comprising the sample; and

All containers comprising the sample meet all applicable standards of quality promulgated under the Federal Food, Drug, and Cosmetic Act and in effect at the time of the aforesaid certification.

UNITED STATES DEPARTMENT OF AGRICULTURE
Production and Marketing Administration
Washington 25, D. C.

SCORE SHEET FOR CHILI SAUCE
(Effective October 20, 1953)

| Type of container | Container size | Label | Net weight or volume | Refractive index filtrate | Vacuum readings | F A C T O R S | Score Points | Average |
|------------------------|--------------------|-------|----------------------|---------------------------|-----------------|---------------|--------------|---------|
| I | Color | 20 | (A) 17-20 | (C) 14-16 | 1/ | (Sstd) 0-13 | 1/ | |
| II | Consistency | 20 | (A) 17-20 | (C) 14-16 | 1/ | (Sstd) 0-13 | 1/ | |
| III | Character | 20 | (A) 17-20 | (C) 14-16 | 1/ | (Sstd) 0-13 | 1/ | |
| IV | Absence of defects | 20 | (A) 17-20 | (C) 14-16 | 1/ | (Sstd) 0-13 | 1/ | |
| V | Flavor | 20 | (A) 17-20 | (C) 14-16 | 1/ | (Sstd) 0-13 | 1/ | |
| Total score | | | | | | | 100 | |
| Normal flavor and odor | | | | | | | | |
| Grade | | | | | | | | |

1/ Indicates limiting rule.

EFFECTIVE TIME

The United States Standards for Grades of Chili Sauce (which are the first issue) contained in this section will become effective thirty days after date of publication in the FEDERAL REGISTER.

(60 Stat. 1087; 7 U. S. C. 1621 et seq.; Pub. Law 156, 83rd Cong., Approved July 28, 1953).

Issued at Washington, D. C., this 16th day of September, 1953.

(Signed) Roy W. Lennartson
Assistant Administrator
Production and Marketing Administration

1877

1. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.

2. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.

3. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.

1878

1. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.

2. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.

3. The first part of the year was spent in the study of the history of the country, and the second part in the study of the history of the world.